



## Our Pizza

At Stonefire we embrace the Italian tradition of Neapolitan pizza. It starts with our wood fired Stefano Ferrara masonry oven, hand built in Naples, Italy. This style of oven has been used by Neapolitan pizzaiolos for hundreds of years to produce wood fired pizzas that bake at 900 degrees in 90 seconds. Neapolitan pizza is like no other; crispy and charred at the crust, yet soft in the centre. It is typically eaten with a knife and fork or torn, folded and eaten by hand.

We build our pizzas on dough made from Caputo tipo 00 flour, imported directly from Italy. Our Al Pomodoro sauce is made with VPN certified plum tomatoes, also from Italy. Our cheese is a premium and unprocessed Fior di Latte. All are prepared with the freshest of regional ingredients and toppings, creating a Kootenays inspired Neapolitan pizza that is delicious, healthy and truly unique.

# dalla CUCINA

from the kitchen

## Share

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Bruschetta	Crostini, burrata, cherry tomatoes, garlic, fresh basil, sea salt, extra virgin olive oil, balsamic reduction.	17
Wood Fired Sprouts	GF beer braised brussel sprouts, dried cranberries, grana padano, served with Stonefire creamy garlic basil sauce on the side.	17
Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and Stonefire creamy garlic basil sauce on the side.	20
Italian Meatballs	Ground beef, house made Italian sausage, Italian plum tomato sauce, grana padano, fresh basil, served with garlic toast.	20
Gambas	Pan seared prawns, garlic, jalapenos, served with garlic toast.	24
Steamed Mussels	Jumbo New Zealand steamed mussels, tequila, coconut milk, garlic, red onion, fresh basil, chili and lime, served with garlic toast.	26

## Salad

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		SIDE / MEAL
Stonefire Wedge	Iceberg wedge dressed with Stonefire creamy garlic basil sauce, pancetta, grana padano, capers, marinated cherry tomatoes, red onion marmalade.	13/19
Caesar	Crisp romaine lettuce, baby kale leaves, grana padano, pancetta, croutons, housemade dressing.	13/19
Fire Roasted Beet and Arugula	Arugula, mixed greens, roasted beets, candied walnuts, goat cheese, dried cranberries, red onion marmalade, balsamic vinaigrette.	13/19
Caprese	Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, balsamic reduction.	22

add: garlic toast 6 / cheese toast 8 / chicken 8 / shrimp 10

# del FORNO

from the oven

## Pizza

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Al Pomodoro (red sauce)

Margherita 22

Italian plum tomato sauce, fior di latte, grana padano, fresh basil.

Mediterranean 26

Italian plum tomato sauce, red onion, bell pepper, kalamata olives, grape tomatoes, goat cheese, fresh arugula, balsamic drizzle.

Pepperoni 29

Italian plum tomato sauce, fior di latte, Gwinner's pepperoni.

Pineapple Express 29

Italian plum tomato sauce, fior di latte, white cheddar, Gwinner's smoked ham, pineapple chunks.

Roasted BBQ Chicken 29

Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion, red pepper.

"Bring Home The Bacon" 29

Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon chunks.

Carnivore 34

Italian plum tomato sauce, fior di latte, calabrese salami, pepperoni, house made Italian sausage.

# del FORNO

from the oven

## Pizza

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Alla Panna (cream sauce)

Shrooms 26

Alfredo sauce, fior di latte, grana padano, mushroom medley, truffle oil drizzle.

Smoked Salmon 29

Alfredo sauce, goat cheese, grana padano, smoked salmon, fresh dill, balsamic drizzle, honey, olive oil, red onion marmalade.

Trek 29

Alfredo sauce, fior di latte, grana padano, house made Italian sausage, mushrooms, fresh arugula.

Bianca (olive oil base)

“Grape Expectations” 26

Extra virgin olive oil, halved seedless grapes, red onion marmalade, fior di latte, white cheddar, grana padano, rosemary, organic honey drizzle.

Pesto 29

Basil pesto sauce, bacon chunks, fior di latte, grana padano, red onion, grape tomatoes.

add toppings:

prawns 10  
 any meat 8  
 cheese 5  
 anchovies 4  
 vegetables 4  
 banana peppers  
 pepperoncini  
 jalapeno peppers  
 onion  
 mushrooms

house made dipping sauces: CUP / JAR

creamy garlic basil sauce 4/14  
 brown sugar hot sauce 4/14  
 side of parmesan 2

sorry no half & half

substitute gluten free crust 4

# dalla CUCINA

from the kitchen

## Featured Entrees

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Chicken Parmesan	36
Pounded and lightly breaded chicken breast topped with fior di latte, grana padano, pomodoro sauce, served with a side of spaghetti and roasted vegetables.	
Pork Marsala	38
Seared pork tenderloin with a mushroom cream sauce. Served with risotto bianco and roasted vegetables.	
Halibut Piccata	38
Pan seared halibut with a butter, lemon and caper sauce. Served with saffron rice and roasted vegetables.	
Steak and Gnocchi	52
8 oz pan seared Okanagan 63 acres beef tenderloin, house made mushroom demi glace, served with gnocchi and roasted vegetables.	

## Risotto

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Chef's Choice	MP
Daily creation of hand stirred arborio rice and fresh ingredients.	

## Pasta

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Tagliatelle Bolognese	A light pasta tossed with our slow cooked ragu Bolognese, topped with grated grana padano and fresh basil. add: meatball 5	24
Mushroom Fettuccine	Mushroom medley , heavy cream, grana padano, garlic, red onion, truffle oil.	24
Chicken Pesto Spaghetti	Oven roasted chicken, basil almond pesto, garlic, red onion, marinated cherry tomatoes.	26
Smoked Salmon Fettuccine	Smoked salmon, heavy cream, snap peas, red onion, garlic, fresh dill, lemon zest, Italian parsley, capers.	28
Linguini Scallopini e Vongole	White wine and butter, BC wild scallops, butter clams, garlic, chili peppers, parsley, lemon zest, capers.	32

add: garlic toast 6 cheese toast 8 substitute: gluten free penne 6

## Desserts

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Tiramisu		16
House made classic Italian cake made with coffee drenched ladyfingers and mascarpone cream.		
Torta Caprese		16
Italian flourless chocolate cake served with a dollop of whipped cream.		
Panna Cotta		12
Vanilla custard with mixed berry compote		
Daily Special		MP
Gellato *	1 scoop	6
* ask your server for todays selection	2 scoop	10

## Hot Beverages

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French Press Kickturn Coffee	regular or decaf.	6
Tea	black, green, herbal.	6

## Cold Beverages

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Iced Tea		4
Dad's Root Beer		4
Diet Coke		4
Coca-Cola		4
Ginger Ale		4
Milk		4
Chocolate Milk		4
San Pellegrino Soda*		4
San Pellegrino	sparkling water 750ml	9

\* blood orange, pomegranate, orange, lemon